



BUBBLE BREAD MIX



OUR SIGNATURE RECIPES

BUBBLE BREAD MIX

A gooey, shareable bread made with real apple and sticky ribbons of sweet caramel; tender and soft texture.

MADE WITH REAL APPLES



NET WT 26.25 OZ (1 LB 10.25 OZ) 744g



BEST IF BAKED BY:

Nutrition Facts

Serving Size 1/18 package (41g)
Servings Per Container 18

Amount Per Serving	Mix	Prepared
Calories	150	240
Calories from Fat	0	70

	% Daily Value**	
Total Fat 0g*	0%	12%
Saturated Fat 0g	0%	25%
Trans Fat 0g		
Cholesterol 0mg	0%	13%
Sodium 160mg	7%	8%
Total Carbohydrate 34g	11%	13%
Dietary Fiber 1g	4%	4%
Sugars 17g		

Protein 3g		
Vitamin A	0%	6%
Vitamin C	0%	0%
Calcium	2%	4%
Iron	6%	6%
Thiamin	8%	8%
Riboflavin	4%	6%
Niacin	4%	4%
Folic Acid	8%	8%

*Amount in Mix. Prepared contributes an additional 90 Calories (70 Calories from Fat), 8 g Total Fat (5 g Saturated Fat), 40 mg Cholesterol, 20 mg Sodium, 4 g Total Carbohydrate (4 g Sugars), 1 g Protein.
**Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your caloric needs.

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

INGREDIENTS: DOUGH MIX: King Arthur Unbleached Enriched Flour (wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), Apples, Cane Sugar, Nonfat Milk, Wheat Starch, Natural Flavors, Sea Salt, Cinnamon. SUGAR MIX: Cane Sugar, Cinnamon, Sea Salt. YEAST: Yeast, Sorbitan Monostearate, Ascorbic Acid. CONTAINS: Milk, Wheat.

THE KING ARTHUR FLOUR COMPANY, INC.
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DO NOT EAT RAW MIX, DOUGH, OR BATTER.

Produced on equipment that also processes eggs, soy, almonds, hazelnuts, pecans, walnuts, and coconut.

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OUR SIGNATURE RECIPE FOR

APPLE CARAMEL BUBBLE BREAD

Bake a crowd-pleasing treat with our easy-to-use signature mix. This gooey pull-apart bread is studded with apples and sticky with caramel.

YOU'LL NEED CAKE

6 tablespoons butter, softened

2 large eggs

1/2 cup plus 2 tablespoons warm water

GLAZE

6 tablespoons butter

1/4 cup light corn syrup or honey

2 tablespoons water

BAKES 1 BUBBLE BREAD

THIS BOX CONTAINS DOUGH MIX, SUGAR COATING MIX, AND YEAST PACKET.

1 • GREASE 10- to 12-cup (4" or deeper) tube or Bundt-style pan.

2 • COMBINE dough mix, softened butter, eggs, warm water, and yeast. Mix and knead until smooth and soft, adding additional water or flour as needed. Let rise, covered, for 1 1/2 hours, until puffy.

3 • TURN out onto lightly greased or floured surface, pat into a 7" square and cut into 50 small pieces. Toss with 1/4 cup of sugar coating mix until well-coated. Place in prepared pan.

4 • MELT butter in small saucepan. Add remaining sugar coating mix, corn syrup or honey, and water. Heat and stir until ingredients are combined. Pour over dough balls in pan, covering surface completely. Cover and let rise in a warm place until puffy, 45-60 minutes. (Alternatively, cover and refrigerate overnight; let rise at room temperature for 1 1/2 hours before baking.)

5 • BAKE in lower third of a preheated 350°F oven, until golden brown and top feels firm when tapped, 28-35 minutes. Cover loosely with foil after 20 minutes if browning too quickly.

6 • COOL for 5 minutes. Turn out onto plate and serve warm or at room temperature.

BAKER'S TIP:

Bake this mix in two 8.5" x 4.5" or two 9" x 5" loaf pans. Follow directions for all steps except evenly divide the sugar-coated bread pieces and glaze mixture evenly between the two loaf pans. Rise and bake as directed.

COMPLIMENTS OF

The King Arthur Flour Kitchen

OUR SIGNATURE RECIPE FOR

APPLE CARAMEL BUBBLE BREAD MIX

Baking is about making something special, and trusting that it'll turn out every time. That's why we craft our mixes using tried-and-true, favorite recipes that we've perfected over the years — it's what makes our mixes so good.

We're bakers, too! Our 100% employee-owned company has been an expert resource for bakers everywhere for over 225 years. We're all about making your kitchens better and happier with top-quality baking essentials.

BAKER'S HOTLINE. WE'RE HERE TO HELP.

Call or chat online with our friendly, experienced bakers.

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